

AMENDMENTS TO THE SPECIFICATION:

Please delete the paragraph on page 8, lines 10 and 11, and substitute therefor the following new paragraph:

-- In addition to wheat, two-row~~malting~~ barley, naked barley and the like can be similarly applied to the invention. --

Please delete the paragraph bridging pages 9 and 10 (that is, the paragraph beginning from page 9, line 22, through page 10, line 15), and substitute therefor the following new paragraph:

-- These food ingredients can be produced in accordance with the invention according to claim 4. More specifically, in the method, a ground product of a seed of wheat or barley selected from a group of wheat, two-row barley and naked barley (including seed of wheat or barley during maturation) is allowed to be immersed in water under a condition of a pH of 3.0 to 5.5 and at 40 to 60°C for 1 to 6 hours. Separation of the wheat or barley such as wheat flour may be carried out by milling of the seed with a flour mill (for example, manufactured by Buhler K.K., Buhler test mill or the like). Depending on gap size between the rolls and size of the sieve, the separation can be perfected into: bran including a seed coat as a principal component and having an aleurone layer; shorts including a germ as a principal component but also including the seed coat and the aleurone layer; red dog including the aleurone layer and albumen; and 60% flour including albumen as a principal component. The 60% flour is also referred to as first grade flour or special grade flour, indicating commercially available wheat flour. --